

CHECK LIST FOR TEMPORARY FOOD BOOTH OPERATORS

- _____ Metal probe thermometer (0-220 F range) to check food temps.
- _____ Refrigerators, ice and ice packs
- _____ Ice for consumption to be must be separate from ice used to chill product
- _____ Cutting boards (separate boards for raw or cooked foods)
- _____ Plastic wrap (cover all exposed food)
- _____ Hand wash station with liquid soap and paper towels/water to rinse hands and bucket for wastewater
- _____ Extra utensils; tongs, spatulas, spoons
- _____ Potable water supply (hot and cold, or tempered (warm))
- _____ Utensil containers to wash, rinse, and sanitize containers (3 separate Containers, each labeled and able to hold water
- _____ Sanitizing agent (bleach, quat, iodine, etc./ testing strips to test sanitary agent
- _____ Wastewater disposal
- _____ Grease disposal
- _____ Garbage containers with plastic bags
- _____ Clean wiping cloths and storage containers for sanitizing soak
- _____ Aprons (for all food service workers)
- _____ Hair restraints (caps, hairnets, etc.)
- _____ Gloves
- _____ Shelves, crates, pallets, for food, beverages and paper goods to be stored off the ground
- _____ Lights (if necessary)
- _____ Toilets with hand wash stations
- _____ Log book for food handlers sign in and sign out times
- _____ Thermometers in all coolers/refrigerators